

## Morgenhof Estate Premiere Selection 1999

This is a complex full-bodied wine with an intense dark ruby colour. The nose is a combination of the following flavours, violets, lavender and black fruit with a perfect wood and fruit integration. The palate is well balanced, soft and juicy.

This is a full-bodied but elegant wine and should be drunk with food. The suggestions are meat casseroles, baby beef, lamb, ostrich, venison, duck and roasted chicken dishes.

**variety** : Cabernet Sauvignon | 65% Cabernet Sauvignon, 20% Merlot, 10% Cabernet Franc, 5% Malbec.

**winery** : Morgenhof Wine Estate

**winemaker** : Rianie Strydom

**wine of origin** : Coastal

**analysis** : alc : 13.51 % vol   rs : 2.3 g/l   pH : 3.62   ta : 6.0 g/l

**type** : Red   **style** : Dry   **body** : Full   **taste** : Fruity

**pack** : Bottle   **closure** : Cork

Fairbairn Capital Trophy Wine Show 2003 - Silver

**ageing** : The wine should benefit by a further bottle ageing of at least until 2005 and would peak by 2009.

**in the vineyard** : Produced, made and bottled on Morgenhof Wine Estate. This farm is 4 km from Stellenbosch and 25 km from Paarl on the R44 road.

The Cabernet Sauvignon vineyard is between 11 and 14 years old and planted on West North-West and West South-West slopes at 180-240m above sea-level. The Merlot vineyard is 15 years old and planted on West to South West slopes at 160-190m above sea-level. The Cabernet Franc vineyard is 11 years old and planted on a South-West slope at 335-350m above sea-level. The Malbec that was used was a first crop vineyard.

**in the cellar** : The wine is a blend of 65% Cabernet Sauvignon, 20% Merlot, 10% Cabernet Franc and 5% Malbec.

